



# U.S. FOOD AND DRUG ADMINISTRATION 67

NEW YORK DISTRICT  
850 THIRD AVENUE, BROOKLYN, NEW YORK 11232

dis94b

Telephone [718] 965-5300 [Ext 5301]

## WARNING LETTER

DEC 9 1996

### CERTIFIED MAIL RETURN RECEIPT REQUESTED

Allan Sloan, President  
Aliotte Bakery Cafe Inc.  
127-25 Metropolitan Avenue  
Kew Gardens, New York 11415

Ref No.: 2-NYK-97

Dear Mr. Sloan:

During an October 4, 7, 1996 inspection of your airline support facility, our investigator observed violations of the U.S. Public Health Service Act and implementing regulations for the Control of Communicable Diseases and Interstate Conveyance Sanitation (Title 21, Code of Federal Regulations, Parts 1240 and 1250).

At the conclusion of the inspection, our investigator presented Mr. Andrew Goldreich, Vice President, a List of Inspectional Observations, Form FDA-483, and a Food Service Checklist, FDA-2420, (copies attached) and discussed the findings.

The following deviations were found:

- 1). There is no indicating thermometer for the walk-in freezer, which is located near the oven area, to measure the ambient temperature.
- 2). There is no numerically scaled thermometer provided to assure the attainment of food product temperatures for food products being stored under refrigeration.

- 3). The dough sheeter conveyor belt, and the roll former sheeter conveyor belt, have exposed frayed and loose strands from the belt's edges.
- 4). The bakers wooden table top has open cracks and a wide opening.
- 5). The interior section adjacent to the door panel of the ice maker machine, has rust-stained surfaces.
- 6). There is no three (3) compartment wash sink to wash, rinse, and sanitize soiled equipment and utensils for the equipment wash-up area, and for the bakery finish area.
- 7). There is no chemical test kit available to measure the concentration of the sanitizing solution.
- 8). The automatic pan washer is not equipped with operating, and/or indicating temperature gauges to indicate their respective cycle temperatures.
- 9). There is no sanitization rinse available to properly sanitize equipment and utensils.
- 10). The metal storage rack located in the walk-in refrigerator near the packaging area is soiled with a moderate amount of dried grime residues.
- 11). There is no backflow preventer device for the wall mounted wash-up hose located in the equipment washing area.
- 12). There is no handwashing station provided for the main bakery processing area.
- 13). Floor areas, at various points throughout the bakery processing areas, have worn and uneven top surfaces.
- 14). Interior floor section in the walk-in freezer, which is located near the oven area, exhibits broken and cracked surfaces.
- 15). Ceiling areas, at various points throughout the bakery processing areas, exhibit broken surfaces.

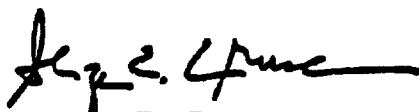
- 16). The ceiling section in the walk-in refrigerator, which is located near the packaging area, has rust-stained surfaces.
- 17). The ceiling section adjacent to the ceiling exhaust fan located in the dough sheeter area exhibits a moderate amount of laden dust material.

The above identification of violations is not intended to be an all inclusive list of deficiencies which may exist. As a result of this inspection, a "Provisional" classification has been assigned for a period of thirty (30) days at which time a reinspection will be conducted. If significant improvement has not been made at that time a "Not Approved" classification will be justified.

You should take prompt action to correct these violations. It is your responsibility to ensure that all requirements of the U.S. Public Health Service Act and the regulations promulgated thereunder are being met. You should notify this office in writing within fifteen (15) working days of receipt of this letter, of the specific steps you have taken or will take to correct the noted violations.

Your reply should be directed to Compliance Branch, Attention, Lillian Aveta Compliance Officer, Food and Drug Administration, New York District, 850 Third Avenue, Brooklyn, N.Y. 11232.

Sincerely yours,



Alonza E. Cruse  
Acting District Director  
U.S. Food and Drug Administration  
New York District

AEC:bb

Enclosed: FDA-483 (Inspectional Observation)  
FDA-2420 (Inspection Summary)